



Angove Family Winemakers is a fifth generation family business dedicated to crafting super premium and single vineyard wines from McLaren Vale, together with diverse wines from some of South Australia's great wine growing regions.

VARIETAL

Shiraz

REGION

McLaren Vale

BARREL AGEING

12-14 months in French and American oak Hogsheads

TECHNICAL

Alcohol - 14.0%

pH - 3.69

Residual Sugar - 1.3g/L

Total Acidity - 6g/L

CELLAR POTENTIAL

2024

WINEMAKER

Tony Ingle

Vegan Friendly



FAMILY CREST

2017 SHIRAZ

McLAREN VALE

VINEYARD & VINTAGE

The mediterranean influenced climate of McLaren Vale and ancient soils provide the ideal conditions to grow premium Shiraz.

Grapes were sourced from a careful selection of vineyards across the region from Blewitt Springs and Seaview in the North through Willunga and on to Sellicks Hill in the South. This range of sites vary greatly in soil, aspect and age of vine to create a wine of complexity that reflects the true, rich character of McLaren Vale Shiraz.

A wet winter and spring set the 2017 growing season up well. Budburst and flowering occurred 2 – 3 weeks later than normal due to cooler than average temperatures. Thankfully, stable dry conditions occurred at flowering resulting in excellent fruit set. Good canopy management and an easing in the wet weather mid-January kept disease pressure under control. Cooler summer temperatures lead to later than usual veraison and warm days and cold nights provided perfect conditions for flavour development and ripening. Mild weather from February to April resulted in 2017 being one of the latest harvests on record. Wines from this vintage are lively, aromatic and vibrant with delicious dark berry flavours and spice, finishing with resounding length and delicacy.

WINEMAKING

The Vintage House is the oldest part of our winery. Here the grapes were crushed into 70 year old open concrete vats where the fermentation is initiated by the indigenous "wild" yeasts found on the grape skins. Careful pump overs, punchdowns and short post fermentation maceration is followed by pressing. The resultant wine is transferred to French and American oak Hogheads (300L barrels) where the malolactic fermentation is completed before racking and maturation for 12-14 months. Barrel selection and assemblage is followed by minimal filtration and bottling.

TASTING NOTE

Deep purple with inky blue hues. Spice, cherry and chocolate aromas predominate. Dark chocolate and liquorice characters fill the mouth whilst lingering tannins leave you longing for more.